

# **Panasonic**

## **Operating Instructions**

### **Microwave/Convection Oven**

#### **Model**

#### **NN-D851**

Before operating this oven, please read these instructions completely.

# Precautions in the Use of Microwave Ovens for Heating Food

**INSPECTION FOR DAMAGE.** A microwave oven should only be used if an inspection confirms all the following items:

1. The grille is not damaged or broken.
2. The door fits squarely and securely and opens and closes smoothly.
3. The door hinges are in good condition.
4. The door does not open more than a few millimetres without an audible operation of the safety switches.
5. The metal plates of the metal seal on the door are neither buckled nor deformed.
6. The door seals are neither covered with food nor have large burn marks.

**PRECAUTIONS.** Microwave radiation from microwave ovens can cause harmful effects if the following precautions are not taken:

1. Never tamper with or inactivate the interlocking devices on the door.
2. Never poke an object, particularly a metal object, through the grille or between the door and the oven while the oven is operating.
3. Never place saucepans, unopened cans or other heavy metal objects in the oven.  
Do not let other metallic articles, e.g. fast food foil containers, touch the side of the oven.
4. Clean the oven cavity, the door and the seals with water and a mild detergent at regular intervals. Never use any form of abrasive cleaner that may scratch or scour surfaces around the door.
5. Never use the oven without the trays provided by the manufacturer unless otherwise stated in recipes in the cookbook.
6. Never operate the oven without a load (i.e. an absorbing material such as food or water) in the oven cavity unless specifically allowed in the manufacturers literature.
7. Never rest heavy objects such as food containers on the door while it is open.
8. Do not place sealed containers in microwave ovens.  
NOTE: Babies bottles fitted with a screw cap or a teat are considered to be sealed containers.

## PRACTICAL HINTS.

1. Before using BAKE, COMBINATION or GRILL function for the first time, operate the oven without food on GRILL 1, for 20 minutes. This will allow the oil that is used for protection to be burned off.
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during BAKE, COMBINATION, and GRILL. Use care when opening or closing door and when inserting or removing food and accessories.

# Important Instructions

**WARNING** — To reduce the risk of burns, electric shock, fire, injury to persons or excessive microwave energy:

1. Read all instructions before using microwave oven.
2. Some products such as whole eggs and sealed containers - (for example, closed glass jars **and sealed baby bottles with teat**) - may explode and should not be heated in microwave oven. Refer to cookbook for further information.
3. Use this microwave oven only for its intended use as described in this manual.
4. As with any appliance, close supervision is necessary when used by children.
5. Do not operate this microwave oven, if it is not working properly, or if it has been damaged or dropped.
6. To reduce the risk of fire in the oven cavity:
  - (a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - (b) Remove wire twist-ties from bags before placing bag in oven.
  - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.

## Earthing Instructions

This microwave oven must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This microwave oven is equipped with a cord having an earthing wire with an earthing plug. The plug must be plugged into an outlet that is properly installed and earthed.  
**WARNING** — Improper use of the earthing plug can result in a risk of electric shock.

WE CERTIFY THAT THIS MICROWAVE OVEN HAS BEEN INSPECTED AND COMPLIES WITH THE REQUIREMENTS OF REGULATION 3, SUBCLAUSE(2), OF THE MICROWAVE OVENS REGULATIONS 1982.  
MATSUSHITA ELECTRIC INDUSTRIAL CO., LTD.

(This statement applicable only to New Zealand.)

## General Use

1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy.
2. If a fire occurs in the oven, touch the STOP/RESET Pad and leave the door closed. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
3. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
4. Do not use recycled paper products, as they may contain impurities which may cause sparks and/or fires when used.
5. Do not use newspapers or paper bags for cooking.
6. Do not hit or strike control panel. Damage to controls may occur.
7. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the glass tray. The glass tray can be very hot after removing the cooking container from the oven.
8. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
9. Do not cook food directly on glass tray unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
10. **Do NOT** use this oven to heat chemicals or other non-food products. **Do NOT** clean this oven with any product that is labelled as containing corrosive chemicals. **The heating of corrosive chemicals in this oven may cause microwave radiation leaks.**

## Placement of Oven

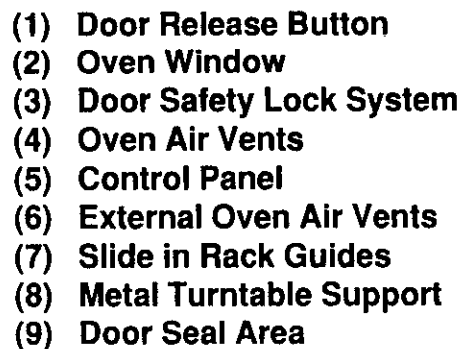
1. The oven must be placed on a flat, stable surface. For correct operation, the oven must have sufficient air flow. **Allow 10 cm of space at back, 5 cm on both sides and on top of oven. Do not remove feet.**
  - a. Do not block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
  - b. Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
  - c. Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.
3. This oven may be built into a wall cabinet, if desired. Trim kits may be purchased from a local Panasonic dealer. See page 15 for technical specifications.

## Food

1. Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Do not attempt to deep fat fry in your microwave oven.
3. Do not boil eggs in their shell. (unless otherwise stated in cookbook section.) Pressure will build up and the eggs will explode.
4. Potatoes, apples, egg yolks, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
5. Stir liquids several times during heating to avoid eruption of the liquid from the container, e.g. water, milk or milk based fluids.
6. **DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER.** Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked. (See the cookbook section for further information.)
7. **COOKING TIMES** given in the cookbook section are **APPROXIMATE.** Factors that may affect cooking time are preferred degree of moisture content, starting temperature, altitude, volume, size, shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
8. **It is better to UNDERCOOK RATHER THAN OVERCOOK foods.** If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times recommended.
9. Extreme care should be taken when cooking popcorn. Cook for minimum time as recommended by manufacturer. Use the directions suitable for the wattage of your oven. **NEVER** leave oven unattended when popping popcorn.









## Circuits

Your microwave oven should be operated on a separate 230/240 V 10 A circuits from other appliances. Failure to do this may cause the power board fuse to blow, and/or food to cook slower. Do not insert higher value fuse in the power board.




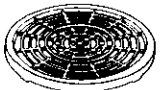






## Oven Accessories

The following is a chart in which you will find the correct use of the accessories in the oven.

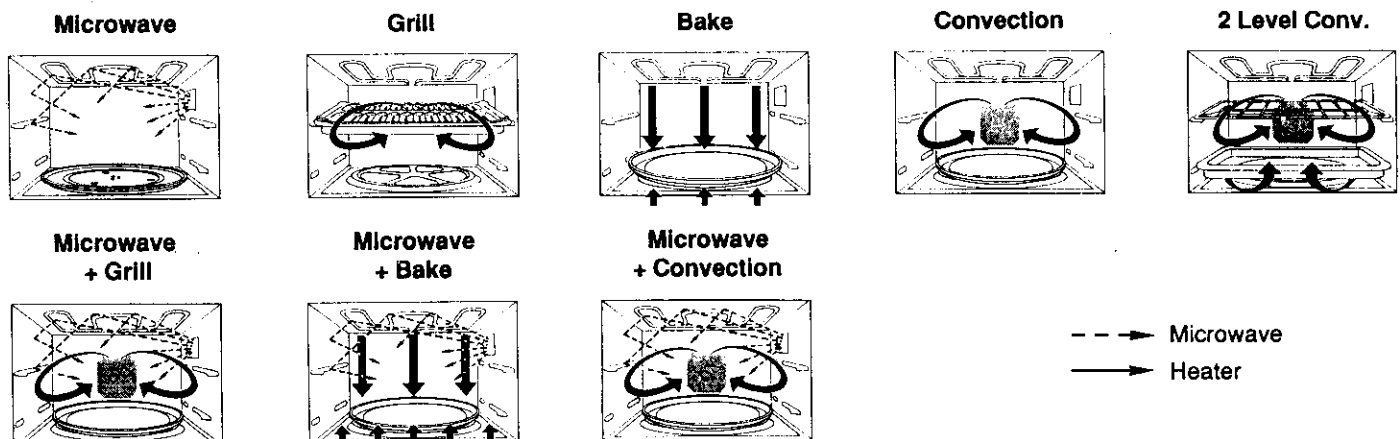
	Glass Turntable 	Metal Turntable 	High Rack 	Round Spatter Shield 
<b>Microwave</b>	YES	NO	NO	NO
<b>Grill</b>	NO	YES	YES	YES
<b>Bake</b>	NO	YES	NO	YES
<b>Convection</b>	NO	YES	NO	YES
<b>2 Level Conv.</b>	NO	YES	NO	NO
<b>Combination</b>	NO	YES	YES	YES
<b>Display</b>				

	Oven Pan 	Grill Tray 	Square Rack 	Plastic Defrosting Rack 
<b>Microwave</b>	NO	NO	NO	YES (DEFROST only)
<b>Grill</b>	YES	YES	NO	NO
<b>Bake</b>	YES	NO	YES	NO
<b>Convection</b>	YES	NO	YES	NO
<b>2 Level Conv.</b>	YES (lower level)	NO	YES (upper level)	NO
<b>Combination</b>	NO	NO	NO	NO
<b>Display</b>				

## Cooking Modes

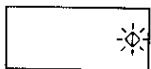
The accessories shown below on Bake, Convection, 2 Level Convection and Microwave + Grill Modes may vary depending on recipe/dish used.



# Controls and Operation Procedure

## Step by Step Display:

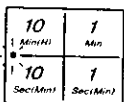
To assist you in programming the oven, the next operation for you to press is indicated in the display window.



- Press Start Pad.  
e.g. after selecting an AUTO programme or a POWER LEVEL and a TIME.

## Illuminated Sequence Touch Control:

To assist you in programming the oven, the next operation for you to press is indicated by the flashing light on the pad.



- Set the cooking time by pressing these pads.  
e.g. after selecting a Microwave Power Level.



- Select the desired heater mode.  
e.g. after pressing Combination pad.



- Select the desired microwave power by pressing this pad.  
e.g. after selecting the heater mode at combination cooking.

## To Set the Clock:

When the oven is first plugged in, "88:88" will appear in the display window.

### Step 1. Press the CLOCK Pad.

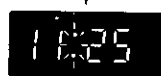
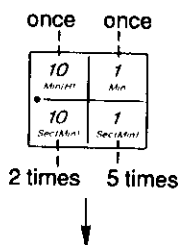
- The colon will start to blink.



### Step 2. Enter time of day by pressing appropriate TIME Pads.

- Time appears in the display window; colon is still blinking. Max time available is 12:59.

**Example: To set 11:25,**  
press TIME Pads as follows:



### Step 3. Press CLOCK Pad.

- Colon stops blinking; the time of day is entered and locked into the display.



## NOTES ON CLOCK:

1. To reset time of day, repeat Step 1 through to Step 3.
2. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. This is a 12 hour clock.

## Adding Extra Cooking Time:

When cooking by Microwave, Grill, Convection, 2 Level Convection, Bake or Combination it is possible to add on up to 9 minutes extra cooking time, by pressing the 1 minute pad before the final cooking time has elapsed.

## Door Release Button:

Opening the door during cooking will stop the cooking process without cancelling the programme. Cooking resumes as soon as the door is closed and the START pad is pressed. The oven light will turn on and stay on whenever the door is opened.

## Beep Sound:

When a pad is pressed correctly, a beep will be heard. If a pad is pressed and no beep is heard, the unit has not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete programme, the oven will beep 5 times. At the end of preheating on CONVECTION, BAKE or GRILL functions, the oven will beep 3 times.

## STOP/RESET Pad:

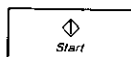
**Before cooking:** One tap clears your instructions.

**During cooking:** One tap temporarily stops the cooking process. Another tap cancels all your instructions and the time of day appears in the display window.



## START Pad:

One tap allows the oven to begin functioning. If the door is opened or the STOP/RESET pad is tapped once during oven operation, press START Pad, to resume cooking.



# Microwave Cooking and Defrost

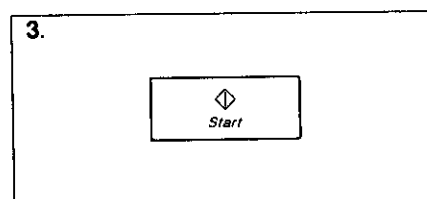
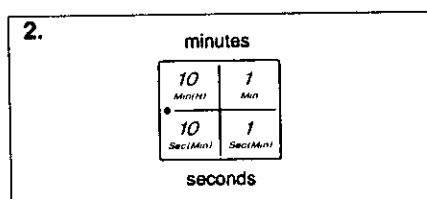
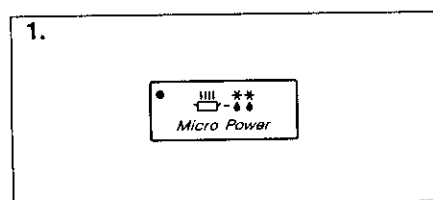
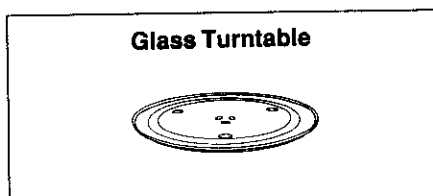
## Selecting Micro Power Level:

The Micro Power Pad automatically counts down from HIGH to LOW when your finger is held on the Micro Power Pad. The chart shows approximate wattages for each power level and shows the symbol that will appear in the oven display window.



	HIGH power	800 W	1 tap
	DEFROST power	270 W	2 taps
	MEDIUM-HIGH power	560 W	3 taps
	MEDIUM power	420 W	4 taps
	MEDIUM-LOW power	240 W	5 taps
	LOW power	80 W	6 taps

## Use of accessory:



•Select the micro power level by pressing Micro Power Pad.

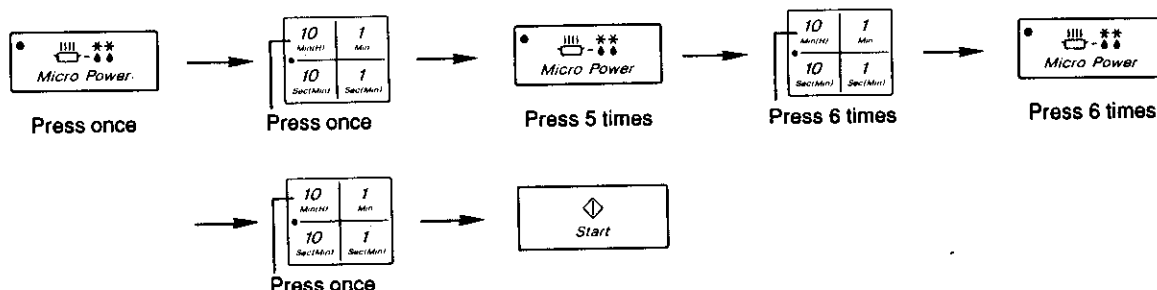
•Set the cooking time by pressing the Time Pads. (up to 99 minutes and 99 seconds for a single stage)

•Press Start Pad.

## Note:

For 2 or 3 stage cooking, repeat steps 1 to 2 above before pressing Start Pad.

e.g. Casserole —HIGH 10 mins to bring casserole to boil. MEDIUM-LOW 60 mins to cook.  
LOW 10 mins to allow flavours to continue blending.

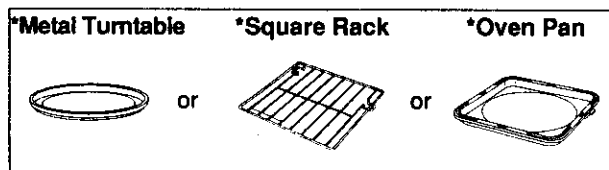


## Baking (without fan)/Convection Cooking (with fan)

These Pads offer a choice of oven temperatures from 100 - 250°C in 10°C increments (40-250°C for Bake). For quick selection of the most commonly used cooking temperatures, the temperatures start at 150°C and count up to 250°C then 100°C (40°C for Bake) etc.

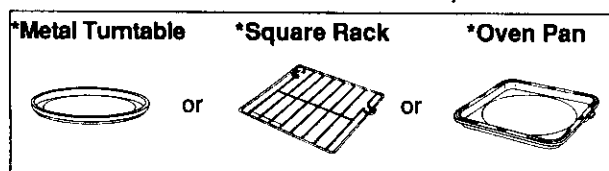
### Use of Accessory:

#### Bake

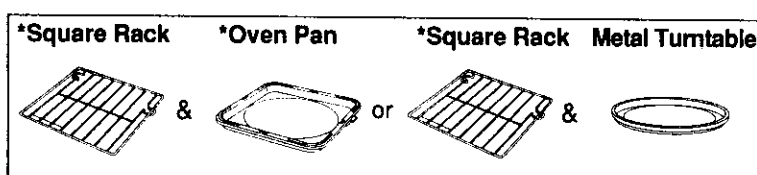


• Please place the oven pan and square rack into the oven ensuring the arrow points to the back wall of the oven. Make sure that the guides of the shelves are lifted above the runners on the cavity walls and then they will gently drop into place. This is necessary as the design of these shelves incorporate a non-tip mechanism. If correctly inserted the trays will glide easily. When removing the accessories raise the guides of the shelves above the runners on the cavity walls and gently slide the shelf out.

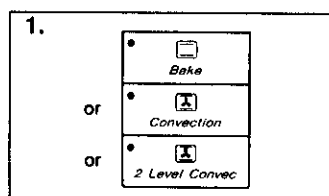
#### One Level Cooking



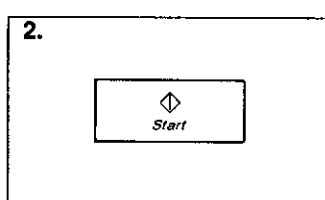
#### 2 Level Convection



### Cooking with Preheating:



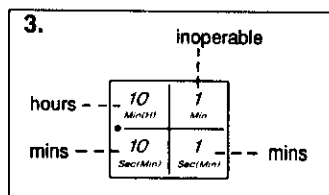
• Press the desired Pad until the desired oven temperature appears in the display window.



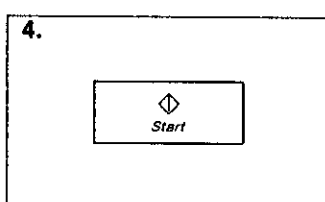
• Press Start Pad.

#### Notes on Preheating:

Do not open door during preheating. After preheating 3 beeps will be heard and the "P" will flash in the display window. Open the oven door and place food inside the oven. If the oven door is not opened after preheating, the oven will maintain the selected temperature for 30 minutes. After 30 minutes, the oven will shut off automatically and revert to the time of day.



• After preheating, place food in the oven. Then set the cooking time using the pads as shown.

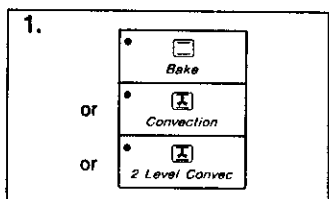


• Press Start Pad.

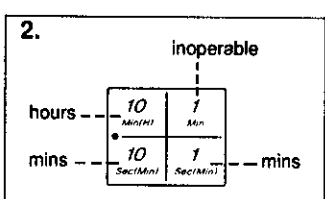
#### Notes on Cooking:

1. When selected cooking time is less than one hour, the time counts down second by second.
2. When selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.

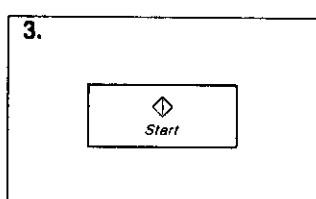
### Cooking without Preheating:



• Press the desired Pad until the desired oven temperature appears in the display window.



• Set the cooking time using the pads as shown.



• Press Start Pad.

#### N.B.

For many foods it is not necessary to preheat when cooking by convection or bake.  
e.g. Jacket Potatoes

### Changing the Oven Temperature during Cooking:

During cooking, if the Bake, Convection or 2 Level Convection Pad is pressed, the original temperature will be displayed in the display window for 5 secs. The display will then revert to remaining cooking time.

If you wish to change the temperature, repress Bake, Convection or 2 Level Convection Pad (within the 5 secs) until the new desired temperature is displayed. The oven will continue to cook at the new temperature for the remaining cooking time displayed.

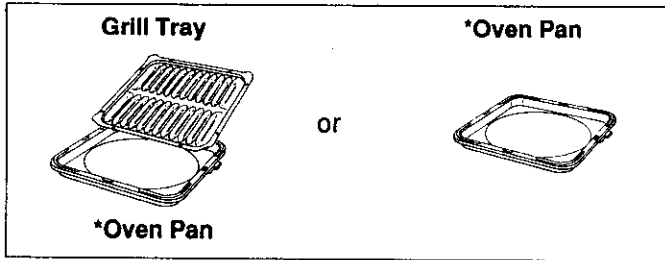


# Grilling

The Grill Pad provide 3 Grill settings.

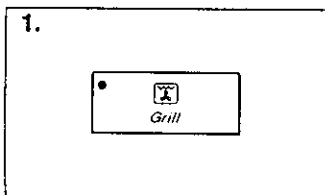
Press Grill Pad once for Grill 1 — High setting. Press Grill Pad twice for Grill 2 — Medium setting. Press Grill Pad 3 times for Grill 3 — Low setting.

## Use of Accessory:

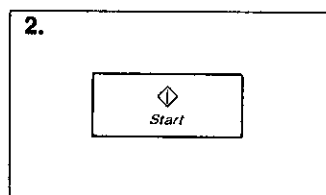


\* Please place the oven pan into the oven ensuring arrow points to the back wall of oven. Make sure that the guides of the shelves are lifted above the runners on the cavity walls and then they will gently drop into place. This is necessary as the design of these shelves incorporates a non-tip mechanism. If correctly inserted the trays will glide easily. When removing the accessories raise the guides of the shelves above the runners on the cavity walls and gently slide the shelf out.

## Grilling with Preheating:



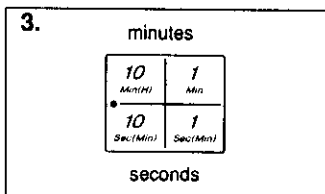
• Press Grill Pad for the desired Grill setting ie. once, twice or 3 times.



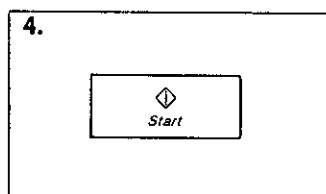
• Press Start Pad.

### Notes on Preheating:

Do not open the door during preheating. After preheating 3 beeps will be heard and the "P" will flash in the display window. Open the oven door and place food inside the oven. If the oven door is not opened after preheating, the oven will maintain the selected temperature for 30 minutes, the oven will shut off automatically and revert to the time of day.



• After preheating, place food in the oven. Then set the cooking time.

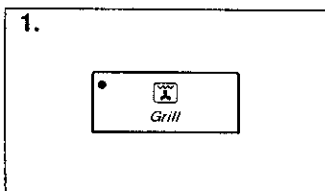


• Press Start Pad.

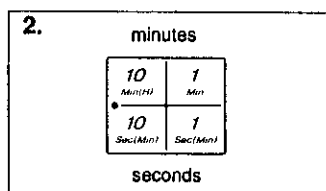
### Notes:

1. The GRILL will only operate with the oven door closed.
2. The GRILL is thermostatically controlled and does not always glow red. This does not denote a fault with your oven.

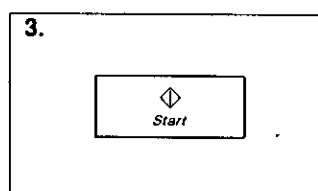
## Grilling without Preheating:



• Press Grill Pad for the desired Grill setting ie. once, twice or 3 times.



• Set cooking time.



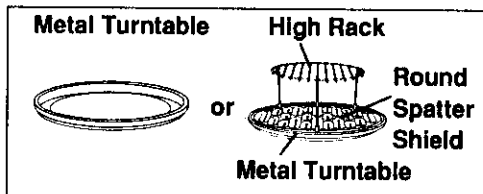
• Press Start Pad.

# Combination Cooking

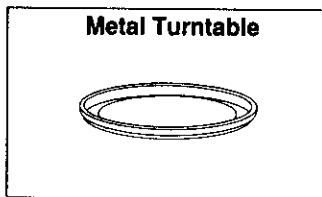
There are 3 combination modes — Microwave + Grill, Microwave + Bake and Microwave + Convection.

## Use of Accessory:

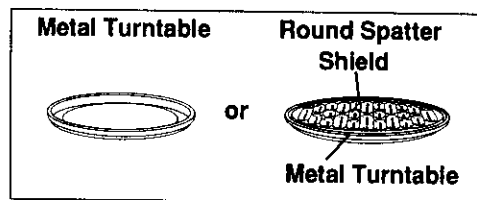
### Microwave + Grill



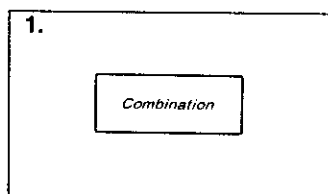
### Microwave + Bake



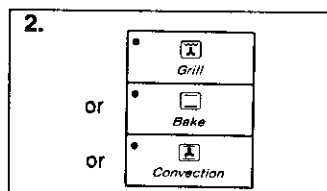
### Microwave + Convection



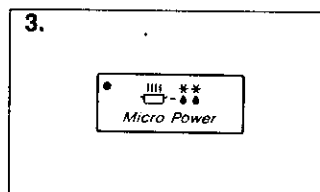
## Combination Cooking with Preheating:



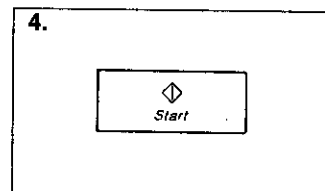
• Press Combination Pad.



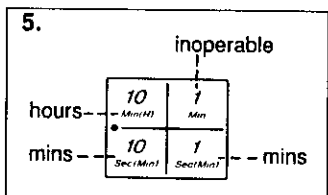
• Select the desired heater mode and set the desired oven temperature or setting.



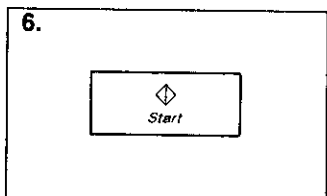
• Set the desired micro power. , and can be selected.



• Press Start Pad.



• After preheating, place food in oven. Then set cooking time.



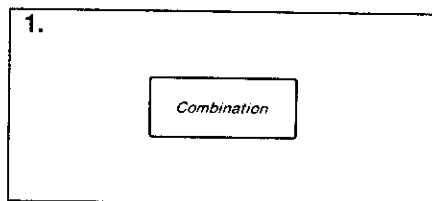
• Press Start Pad.

### Note:

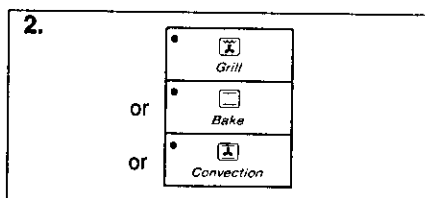
- During preheating, microwave energy is not transmitted.
- When selected cooking time is less than one hour, the time counts down second by second.
- When selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.
- To select the correct programme for particular foods, refer to the cookbook.

Micro Power			
MEDIUM		300 W	1 tap
MEDIUM-LOW		175 W	2 taps
LOW		80 W	3 taps

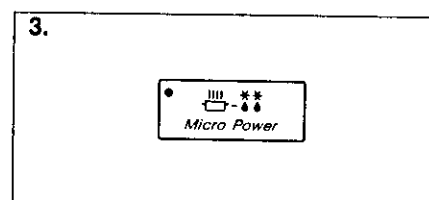
## Combination Cooking without Preheating:



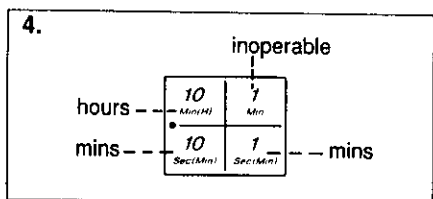
• Press Combination Pad.



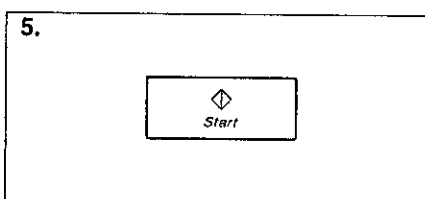
• Select the desired heater mode and set the desired oven temperature or setting.



• Set the desired micro power. , and can be selected.



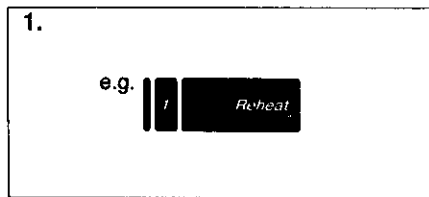
• Set the cooking time.



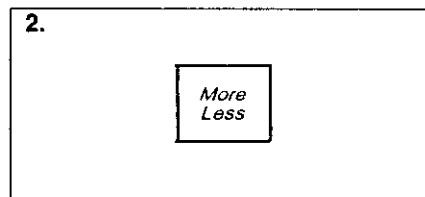
• Press Start Pad.

# One Touch Sensor Cooking

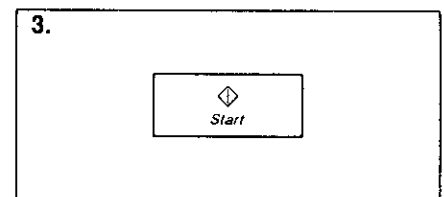
One Touch Sensor cooking allows you to cook most of your favourite foods without having to select cooking times, MICROWAVE power levels or CONVECTION/BAKE temperatures. The oven does it all automatically. For further information regarding preparation of food and cooking dishes, refer to the Cookbook.



•Select desired category.



•If desired, press More/Less Pads for your desired cooking result.



•Press Start Pad.

## More/Less Pad:

After cooking with the Auto programmes a few times, you may decide that you would prefer your food cooked a little more, or less. Use the MORE/LESS pad to adjust the cooking time by pressing it immediately after selecting the Auto Programme but before pressing the START Pad.

1 tap increases the cooking time by approximately 10 %.

2 taps decreases the cooking time by approximately 10 %.

If you are satisfied with the cooking results, then do not use this pad.

## Note:

1. When an Auto Programme has been selected, the category number will appear in the display window.(except Sensor Defrost)
2. The oven automatically calculates the cooking time or the remaining cooking time.
3. The door should not be opened before the time appears in the display window.
4. When cooking time is longer than 60 mins, the time will appear as Hours and Minutes.
5. If the oven has previously been used on CONVECTION, BAKE, COMBINATION or GRILL, and it is too hot to be used on an AUTO SENSOR Auto Programme, a "HOT" will appear in the display window. If this happens, press the START pad and the cooling fan will operate to cool oven rapidly.  
After the "HOT" disappears, the Auto Sensor Auto Programmes may be used.  
If in a hurry, cook food manually ie. select the correct MICROWAVE power level and cooking TIME yourself.
6. For more detailed information, refer to your Panasonic Cookbook.

Category	Min. /Max. Weight
1. Reheat	125 g - 1.0 kg
2. Vegetables	125 g - 1.0 kg
3. Root Vegetables	125 g - 1.0 kg
4. Froz. Vegetables	125 g - 1.0 kg
5. Rice	100 g - 500 g (1/2 cup - 2 1/2 cups)
6. Fish	125 g - 1.0 kg
7. Beef/Lamb (Med)	750 g - 3.0 kg
8. Beef/Lamb (Well)	750 g - 3.0 kg
9. Pork	750 g - 3.0 kg
10. Chicken	750 g - 3.5 kg
11. Cake	*300 g - 1.5 kg
12. Slices/Desserts	*300 g - 1.7 kg

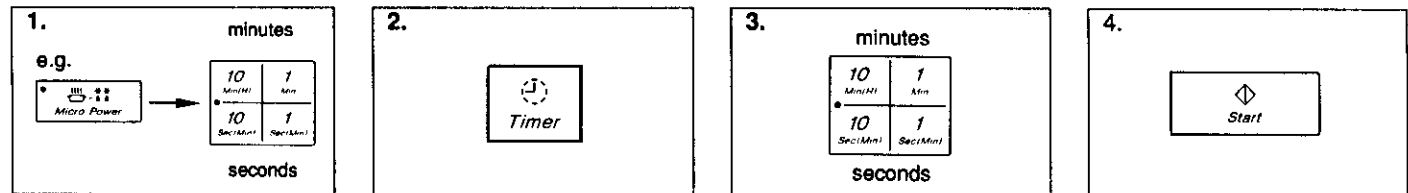
\* including tin weight

## Use Of Accessory:

Pad	Accessory	Pad	Accessory
 <b>Sensor Defrost</b>	 Plastic Defrosting Rack Glass Turntable	 7 Beef Lamb Mutton 8 Beef Lamb Mutton 9 Pork 10 Chicken	 Round Spatter Shield Metal Turntable
 1 Reheat 2 Vegetables 3 Root Vegetables 4 Froz. Vegetables 5 Rice 6 Fish	 Glass Turntable	 11 Cake 12 Slices Desserts	 Metal Turntable

## Stand Time

Using the Timer Pad, you can programme a Stand Time after cooking is completed or use to programme the oven as a minute timer.



•Select the desired cooking programme according to directions in the cookbook.

•Press Timer Pad.

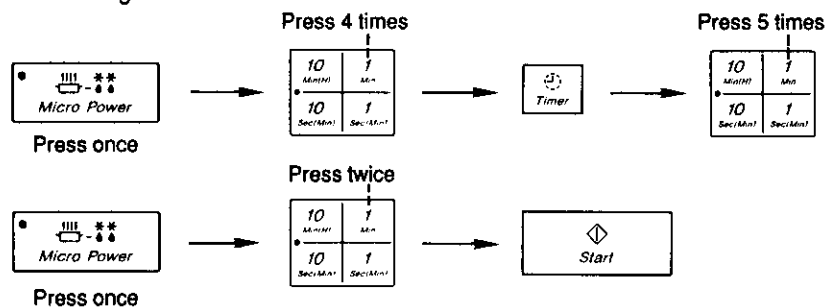
•Set the desired amount of time by pressing Time Pads. (up to 99 minutes 99 seconds)

•Press Start Pad.

### Note:

1. Three stage cooking can be programmed including a Stand Time.

e.g. High Power 4 min.  
Stand Time 5 min.  
High Power 2 min.

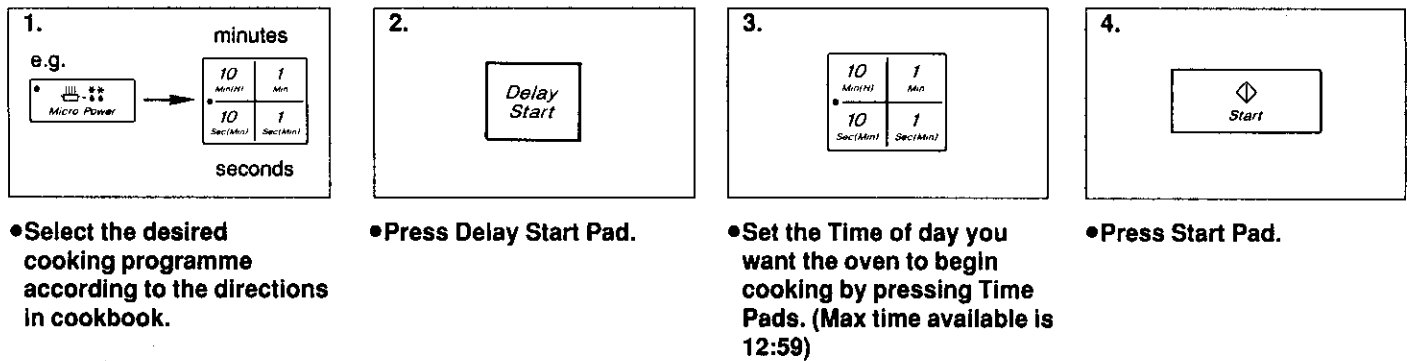


2. If the oven door is opened during the Stand Time, the time in the display window will continue to count down.  
3. This feature may also be used as a timer. In this case, start from the 2nd step.

# Automatic Start Cooking (All cooking modes except One Touch Sensor Cooking) —

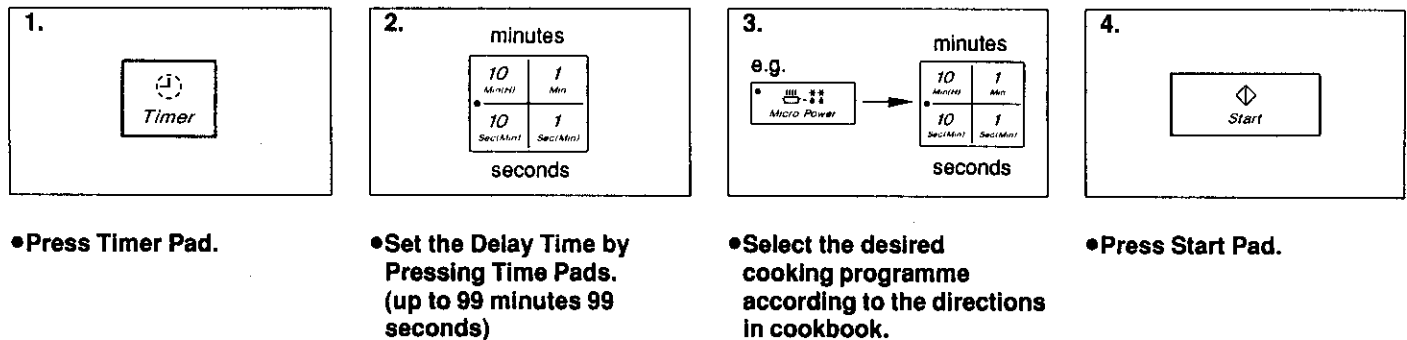
## Using the Delay Start Pad:

This feature allows you to programme the time of day you wish cooking to start.  
This feature cannot be programmed unless clock is set.



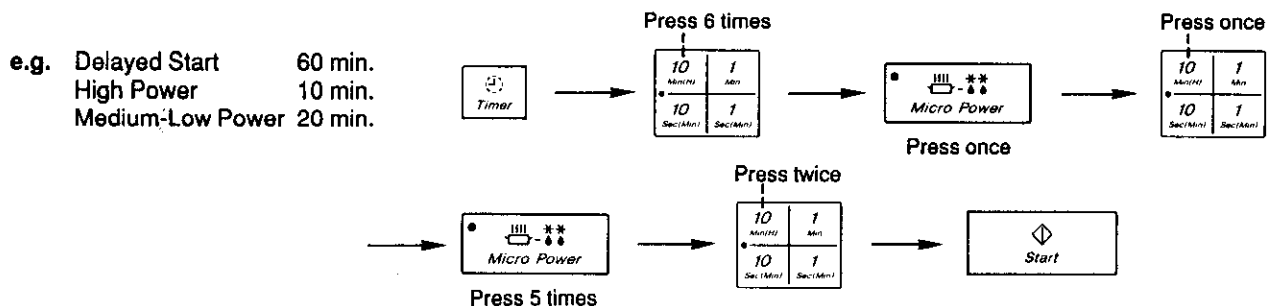
## Using the Timer Pad:

This feature allows you to programme the time before you want cooking to start.



## Note:

1. Automatic Start can not be programmed before any Auto Control Function.
2. Three stage cooking can be programmed including Automatic Start cooking.



## 2-3 Stage Cooking

It is possible to use the various functions described on the previous pages e.g. Defrost, Convection, Bake in 2-3 stage programming.

However it is essential that the correct oven accessories are used for each function. We therefore DO NOT recommend programming different cooking functions in a sequence. Programme individually to ensure you are present to switch accessories as each stage is completed and also adjust cooking times if necessary. It is quite safe to 3 stage programme on Microwave only.

e.g. Christmas Pudding  
High Power 4 mins  
Stand 5 mins  
High Power 1 min  
(for a 1.3 litre pudding basin)

or similarly on Bake function

e.g. large, rich fruit cake  
190°C for 40 mins  
160°C for 1 hour 30 mins  
(This is an example only)

or similarly on Convection.

## Care of Your Dimension 4 Oven

1. Turn the oven off before cleaning.
2. Keep the inside of the oven, door seals and door seal areas clean. When food spatters or spilled liquids adhere to oven walls and door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasives is not recommended.
3. After GRILL or COMBINATION cooking, the oven should be cleaned with a soft cloth squeezed in soapy water. Do not attempt to clean the catalytic lining on the roof.
4. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the Control Panel becomes dirty, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel. When cleaning the Control Panel, leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch STOP/RESET Pad to clear display window.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit or microwave leakage.
7. It is important to keep the trays clean. Wash the trays in warm soapy water or in a dishwasher. If grease accumulates or is difficult to remove, the trays may be cleaned with a nonabrasive nylon mesh scouring pad and a nonabrasive cleanser.
8. When GRILLING or cooking by COMBINATION, some food may splatter grease on to the oven walls. If the oven is not cleaned occasionally to eliminate this grease, it can accumulate and cause the oven to "SMOKE" during use.
9. The metal turntable support should be removed frequently for cleaning. Wash the metal turntable support in warm soapy water. When the metal turntable support is removed for cleaning, water or food particles should not be allowed to spill into the opening in the centre of the oven base.

# Questions and Answers

---

**Q:** Why won't my oven turn on?

**A:** When the oven does not turn on, check the following:

1. Is the oven plugged in correctly? Remove the plug from outlet, wait 10 seconds and re-insert.
2. Check circuit breaker or fuse. Reset circuit breaker or replace fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet. If it seems there is a problem with the oven, contact an authorized Panasonic Service Centre.

**Q:** My microwave oven causes interference with my TV. Is this normal?

**A:** Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryers, etc. It does not indicate a problem with your oven.

**Q:** The oven won't accept my program. Why?

**A:** The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth cooking stage.

**Q:** Why does my oven light dim?

**A:** When cooking with a power other than HIGH, the oven must cycle to obtain the lower power levels. The oven light dims and clicking noises can be heard when the oven cycles.

**Q:** Sometimes warm air comes from the oven vents when I am only cooking by microwave. Why?

**A:** The heat given off from cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

**Q:** There are humming and clicking noises from my oven when I cook by Combination. What is causing these noises?

**A:** These noises occur as the oven automatically switches from microwave power to Convection/Bake/Grill, only to create the combination setting. This is normal.

**Q:** Can I check the pre-set oven temperature while cooking or preheating by CONVECTION/BAKE?

**A:** Yes. Touch the Convection/Bake Pad and the oven temperature will appear in the display window for 5 seconds.

**Q:** Can I use conventional oven thermometer in the oven?

**A:** Only when you are using Convection/Bake/Grill cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on Microwave and Combination cooking modes.

**Q:** Can I easily cook my favourite recipes using CONVECTION/BAKE/GRILL?

**A:** Yes. You can cook your favourite recipe just as you would in a conventional oven. Check instructions in the Panasonic Cookbook for suggested oven temperatures and cooking times.

**Q:** How do I check for doneness?

**A:** A few tests are:

- A cake should pull away from the sides of the dish.
- A toothpick or cake tester should be clean when removed from the centre of a cake.
- Poultry juices are clear, and the drumstick moves freely after cooking.
- All foods should be "Piping" hot.

**Q:** My oven has an odour and generates smoke when using the CONVECTION, BAKE, COMBINATION and GRILL function. Why?

**A:** It is essential that your oven is wiped out regularly particularly after cooking by COMBINATION or GRILL. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

# Technical Specifications

---

Power Source: 240/230 V, 50 Hz

Outside Dimensions: 389 mm (H) × 558 mm (W) × 520 mm (D)

Power Consumption: Microwave: 1480 W  
Maximum: 1760 W (Australia)  
1940 W (New Zealand)

Oven Cavity Dimensions: 254 mm (H) × 367 mm (W) × 387 mm (D)

Output: Microwave: 800 W (IEC-705)  
Heater: 1700 W (Australia)  
1880 W (New Zealand)

Operating Frequency: 2,450 MHz

Built in Trim Kit: NN-TKD51

Uncrated Weight: Approx. 34.5 kg

Specifications subject to change without notice.

**Matsushita Electric Industrial Co., Ltd.**  
Central P.O. Box 288, Osaka 530-91, Japan

**A00036000HQP**  
F0792-0  
Printed in Japan